

TEE & CAKES

WWW.TEEANDCAKES.COM ★ 720.406.7548 ★ 1932 14TH ST. BOULDER COLO

RED VELVET — Moist buttermilk cake laced with a bit of bittersweet cocoa powder. Right in the middle of chocolate and vanilla. Southern, old fashioned, and tasty. Try it with cream cheese icing, vanilla buttercream, or bittersweet chocolate ganache.

DINER STYLE CHOCOLATE — Rich bittersweet chocolate cake iced with chocolate buttercream (you fancy pants!) or a rich fudge icing just like mom used to make. You decide... fancy or down to earth? Both delicious.

SIGNATURE WEDDING CAKE — Black and white. White and black. Classic and super tasty. Chocolate or white cake iced with chocolate or vanilla buttercream. Simple. Pure. Like life should be. Add strawberry to make it a neapolitan.

CUTIE PIES COFFEE CAKE — This one is named after one super duper coffee conisseur. It is strong and bold. Chocolate layers drenched in freshly brewed organic fair trade espresso. Filled with a layer of bittersweet ganache. One more layer of freshly whipped cream flavored with more espresso. Iced in espresso buttercream. Like tiramisu on crack.

SIDE B MINT — This cake was inspired by the Side B bike. Same color. Same cooling effect. Fresh mint icing layered between rich chocolate cake. Take it for a spin.

BANANA TRUFFLE — Carmelized banana cake layered with bittersweet truffle filling, finished with vanilla buttercream and a final coat of bittersweet chocolate ganache.

wedding cakes

COOKIES & CREAM — Yellow butter cake laced with Oreo chunks. One layer of ganache. One layer of vanilla cupcake icing. Iced with two alternating layers of vanilla icing and ganache. Who doesn't need to feel like a kid again?

CARROT CAKE — Carrots and spice iced with cream cheese icing. Not too sweet. Yummy. Give it a try...

COCONUT CREAM CAKE — White and pure. Coconut cake or bittersweet chocolate layers combined with a rich coconut cream filling. Iced with vanilla bean buttercream and finished with sweetened moist coconut. Snowballs anyone?

BUTTERCAKE — Yellow butter cake layered with a berry fool (sweet and rich cream swirled together with fresh juicy berries). Finished with vanilla buttercream. You would be a fool not to try this at least once!

PEANUT BUTTER CUP — Need we say more... Rich chocolate cake layered with fresh peanut butter buttercream. Laced with a crunchy croquant (French for milk chocolate covered rice krispies!) Finished off with a rich layer of bittersweet chocolate ganache.

COCA COLA — A classic not yet realized. Yep, we take the cola infuse it into a lightly cocoa flavored cake and finish it off with a yummy vanilla or chocolate buttercream. Moist and delicious. Enjoy!

LEMON CREAM CAKE — Yellow cake with flecks of freshly grated lemon. Sprinkled with Limoncello and layered with lemon curd and sweet fresh cream. Iced with vanilla buttercream. Like a bite full of sunshine.

cupcakes

Black & White	Triple Chocolate
White on White	Coca-Cola
Mocha	Banana Fudge
Yellow Fudge	Cookies n' Cream
Red Velvet	Chocolate Bacon
Coconut	Chocolate Coconut
Strawberry Milkshake	Chocolate Mint
Hautestess	Carrot
Boston Cream	Lemon Meringue

Kim Boos, Pastry Chef

general info

Tee & Cakes uses only the freshest ingredients in our one-of-a-kind, hand-crafted artisan cakes. We also strive to use local, all natural and organic whenever possible.

We work with all budgets, styles and needs.

WHAT DOES A CONSULTATION INCLUDE?

Our consultations usually last an hour and are an opportunity to discuss sizes, style, designs, as well as pricing. 3 complimentary cake samples are provided at the appointment.

SCHEDULING A CONSULTATION?

Appointments can be made Monday-Saturday from 12-4pm. We are committed to giving you the best one on one service available. Please allow one week notice when booking a consultation.

WHAT IS THE PRICE PER SERVING?

Price per serving depends on the complexity of the cake design. Starting at \$4.00 per person. Wedding cupcakes are priced at \$28.00 per dozen. Cupcake design fees may apply for more complex decoration.